

SAINT VÉРАН 'AU BOIS DE FÉE' – CHARDIGNY

Mâconnais



APPELLATION: Saint-Véran AOC

BLEND: Chardonnay (100%)

WINEMAKER: Victor-Emmanuel Chardigny

VINEYARD: _____

From grapes grown in Saint-Véran, in southern Maconnais in a special parcel of the vineyard where the altitude is higher. The vines average 70 years old, are grown on shallow, stony clay limestone soils on a south-facing slope.

VITICULTURE: _____

The viticulture is certified organic. A variety of cover crops are used, such as clover, yellow lupin and native grasses. They also have a horse who helps the vineyard by providing weed control, natural fertilizer and less soil compaction.

WINEMAKING: _____

The grapes are harvested by hand then transported to the winery. Natural fermentation takes place in neutral French oak barrels (demi-muid 600L size). The wine undergoes full malolactic fermentation before maturing in French oak.

WEBSITE: www.domaine-chardigny.com

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

A rich, barrel-aged Chardonnay with notes of almond, cream and lemon rind. Meursault like in profile, pairing perfectly with lobster, poultry, white meats and nutty cheeses.